

The story of Parisian tearooms is intimately linked to the Ladurée family story. It all started in 1862, when Louis Ernest Ladurée, a man from the South West, miller by trade, created a bakery at 16 rue Royale in Paris.

In 1871, while the Baron Haussmann was giving a new aspect to Paris, a fire led to the conversion of the bakery into a cake shop.

Jules Cheret, the famous poster designer of the end of the century was in charge of the decoration of the cake shop. He was inspired by the pictorial techniques used for the ceilings of the Sixtine Chapel and the Opera Garnier.

At the time of the Second Empire, with the development of Parisians cafés, Jeanne Souchard, Ernest Ladurée's wife, daughter of a famous hotel-keeper in Rouen, had the idea to mix styles: the café and the cake shop therefore gave birth to one of the first Parisian tearooms. They had one advantage over the cafés: women were welcome and free to come at any time.

A place with such refined atmosphere and rich historical background attracted David Holder and his father Francis Holder, founder of the Holder group. They both decided to repurchase the famous House to then upgrade it and extend it.

Its chairman David Holder insisted on keeping the great classics which gave the House its reputation, and on turning it into the Mecca of Parisian pastry creation, in its shops, restaurants and various tearooms.

*Please bring any dietary requirements to our attention
15% VAT included, 12.5% discretionary service charge will be added*

Le Menu Ladurée

*Par Michel LÉROUET, Chef des Cuisines
Served between 11.30am to 8 pm*

2 Courses £32.00

3 Courses £37.50

*Tomato floating island, olive, basil and gazpacho
Île flottante à la tomate, olive, basilic et gazpacho*

*Scottish smoked salmon éclair, strawberries, green apples and yoghurt
Éclair au salmon fume d'Écosse, fraises, pommes vertes et yaourt*

*Starter of the day
Entrée du jour*

*Sliced duck fillet, raspberries, lychees and grenaille potatoes
Magret carnad émincé, framboise, litchi et pomme grenaille*

*Red mullet fillet, tabbouleh with herbs and pistachioes
Filet de rouget barbet, taboulé aux herbes et pistaches*

*Dish of the day
Le plat du jour*

*Dessert of your choice
Dessert à la carte*

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A la Carte

Les Entrées :

<i>Vegetable Saint-Honore with candied hibiscus flower</i> <i>Saint-Honore croaque legumes a la fleur d'hibiscus confite</i>	£15.50
<i>Scottish smoked salmon éclair, strawberries, green apples and yoghurt</i> <i>Éclair au salmon fumé d'Ecosse, fraises, pommes vertes et yaourt</i>	£15.00
<i>Tomato floating island, olive, basil and gazpacho</i> <i>Ile flottante à la tomate, olive, basilic et gaspacho</i>	£15.00
<i>Scottish smoked salmon served with its sumac and red fruit whipped cream</i> <i>Saumon fumé d'Ecosse, crème fouettée aux fruits rouges et sumac</i>	£17.00
<i>Duck foie gras served with a bergamot macaroon and its kugelhupf</i> <i>Foie gras de canard au macaron Bergamot et son kouglof Ladurée</i>	£19.50
<i>Starter of the day</i> <i>Entrée du jour</i>	£11.50

Les Plats :

<i>Beef fillet, financier parmentier 'grated potatoes, crème fraiche, nutmeg'</i> <i>mascarpone cheese flavoured with herbs</i> <i>Filet de bœuf, financier parmentier et mascarpone aux herbes</i>	£29.00
<i>Red mullet fillet, tabbouleh with herbs and pistachioes</i> <i>Filet de rouget barbet, taboulé aux herbes et pistaches</i>	£25.00
<i>Sliced duck fillet, raspberries, lychees and grenaille potatoes</i> <i>Magret carnad émincé, framboise, litchi et pomme grenaille</i>	£25.00
<i>Organic salmon served with a mozzarella tomato French bun</i> <i>Salmon bio au pain perdu tomate mozzarella</i>	£24.00

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Lobster served with broad bean on a filo pastry £32.00
Homard et feuilles de brick aux fèves fraîches

Today's suggestion £24.00
Notre proposition du jour

Les Classiques Ladurée

Ladurée's Essentials

Les Omelettes Ladurée

	<i>As a Starter</i>	<i>As a Main course</i>
<i>Omelette Ladurée</i> <i>Mushrooms, cheese, ham, tomatoes and fine herbs</i> <i>Champignons, emmental, jambon, tomates et fines herbes</i>	£9.75	£15.50
<i>Plain omelette, served with Ladurée's French fries</i> <i>Omelette nature et ses pommes Pont-Neuf</i>		£15.00
<i>Plain omelette, served with fine herbs green salad</i> <i>Omelette nature et sa salade verte aux fines herbes</i>		£15.00
<i>Summer truffle omelette</i> <i>Omelette à la truffe noire</i>	£10.25	£17.00
<i>Omelette aux légumes verts</i> <i>Petit pois, haricots verts, pois gourmands fève et estragon</i> <i>Omelette with green peas, green beans, pois gourmands, fava beans and tarragon</i>		£16.00

Side Orders

<i>Ladurée's French fries</i>	£4.00
<i>Mash Potatoes</i>	£4.00
<i>French Beans</i>	£5.00
<i>Young salad sprouts with fresh herbs</i>	£5.50

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Les Salades Ladurée

	<i>As a Starter</i>	<i>As a Main course</i>
<p><i>Salade Ladurée</i></p> <p><i>Riquette salad, small artichoke, green beans, tomatoes, green asparagus, mozzarella cheese, squash seeds, pesto, grapefruit and lemon olive oil</i></p> <p><i>Salade de Riquette, artichaut poivrade, haricots verts, asperges vertes, tomates, mozzarella, graines de courge, pesto, huile d'olive, jus de citron et pamplemousse</i></p>	£11.50	£19.50
<p><i>Salade Concorde</i></p> <p><i>Chicken fillet, cucumber, spinach shoots, tomatoes, olive oil, balsamic vinegar, Meaux mustard vinaigrette</i></p> <p><i>Filet de poulet, concombre, pousses d'épinards, tomates, huile d'olive, vinaigre balsamique, vinaigrette moutarde de Meaux</i></p>	£11.50	£19.50
<p><i>Salade Richelieu</i></p> <p><i>Fresh organic salmon, spinach growths, spinach tagliatelle pasta, filo pastry, olive oil, lemon juice</i></p> <p><i>Saumon frais bio, pousses d'épinards, tagliatelles aux épinards, feuille de brick, menthe fraîche, noire paprika, huile d'olive, jus de citron</i></p>		£21.50
<p><i>Salade Conti</i></p> <p><i>Smoked tuna, mesclun salad, tomatoes, small artichokes, cucumbers, cheese strainer, Flaky-crunchy pastry, roasted almonds, coriander, borage flowers, olive oil balsamic vinegar</i></p> <p><i>Thon fumé, salade de mesclun, tomates, artichauts poivrade, concombres, faisselle, feuilletage croustillant, amandes grillées, coriandre, fleurs de bourrache, huile d'olive, sauce soja, vinaigre balsamique</i></p>		£23.50
<p><i>Salade de Printemps</i></p> <p><i>Shelled shrimps, mesclun salad, aubergines, Edamame, Massago's eggs, olive oil, soy sauce, balsamic vinegar</i></p> <p><i>Crevettes décortiquées, salade mesclun, aubergines, Edamames, œufs de Massago, huile d'olive, sauce soja, vinaigre balsamique</i></p>		£22.00

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Salade Champs Elysées

£24.50

Crab meat, purslane salad, melon, watermelon, yellow peach, filo pastry, sesame and sunflower seeds, chive, saffron, olive oil, balsamic vinegar, lemon, orange and grapefruit juice
Chair de tourteaux, salade pourpier, melon, pastèque, pêche jaune, feuille de brick; graines de sésame et de tournesol, ciboulette, safran, huile d'olive, vinaigre balsamique, jus de citron, d'orange et de pamplemousse

Les Clubs Sandwiches Ladurée

Club King Crab

£21.50

Toasts, king crab nipper, cucumber, tomatoes, lettuce heart, olive-lemon oil dressing, mesclun salad, wasabi mayonnaise, served with Ladurée's French fries and green salad
Pain de mie toasté, king crabe, concombres, tomates, cœur de laitue, vinaigrette huile d'olive citron, salade mesclun, mayonnaise au wasabi, servi avec des pommes Pont-Neuf

Club Champs-Elysées

£15.50

Toasts, dried tomato, aubergine, courgette, black olive, pine nuts, mixed salad, riquette salad, mozzarella, parmesan cheese, rosemary, basil, served with Ladurée's French fries and green salad
Pain de mie toasté, tomate séchée, aubergine, courgette, olive noire, pignon pin, salade champêtre et riquette, mozzarella, parmesan, romarin, basilic, salade verte, servi avec des pommes pont-neuf Ladurée

Club Ladurée

£16.50

Toasts, mayonnaise, salad, chicken, hard-boiled egg, tomatoes, grilled bacon, served with Ladurée's French fries and green salad
Pain de mie toasté, mayonnaise, cœur de laitue, poulet, œuf dur, tomates, bacon grillé, salade verte, servi avec des pommes pont-neuf Ladurée

Club Saumon

£17.50

Toasts, mayonnaise, salad, hard-boiled egg, cucumber, Scottish smoked salmon, served with Ladurée's French fries and green salad
Pain de mie toasté, mayonnaise, cœur de laitue, œuf dur, concombre, saumon d'Ecosse fumé, salade verte, servi avec des pommes pont-neuf Ladurée

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L'heure du thé

Afternoon tea

Available from 3.30pm to 6pm

£21.00 per person

Laduree Coffee, Laduree tea or hot chocolate

Finger Sandwiches

please select 2 from the following

Saumon fumé

Smoked salmon

Jambon blanc

Ham

Fromage

Cheese

Piquillos

Vegetables

Mini Viennoiserie

please select 2 from the following

Croissant Ladurée

Traditional Ladurée croissant

Croissant fourré au noix

Almond and walnut croissant

Pain chocolat

Chocolate croissant

Brioche au sucre

Sugar Brioche

Pastries

please select 2 from the following

Ispahan

Tarte passion framboise

Carre chocolat

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La Pâtisserie

*Par Philippe ANDRIEU, Chef Pâtissier
Available between 9am and 9pm*

La Collection Ladurée

Arabica

£4.30

Biscuit moelleux aux noix, crème onctueuse à l'infusion de café, crème mousseline café et nougatine café.

Walnut soft biscuit, smooth coffee cream, coffee and coffee nougatine "mousseline" cream

Carré Chocolat

£5.70

Black chocolate macaroon biscuit, thin crispy leaves of dark chocolate, smooth dark chocolate cream, smooth dark chocolate biscuit and chocolate zabaglione mousse

Biscuit macaron chocolat noir, fines feuilles croustillantes de chocolat noir, crème onctueuse au chocolat noir, biscuit moelleux au chocolat noir et mousse sabayon chocolat

Saint Honoré Rose-Framboise

£5.00

Puff pastry, cream puff pastry, light rose petal crème pâtissière, raspberry compote, Chantilly cream flavoured with attar of roses, fondant of rose syrup, fresh raspberries

Pâte feuilletée, pâte à choux, crème pâtissière allégée aux pétales de roses, compote de framboises, crème chantilly à l'eau de roses, fondant au sirop de roses, framboises fraîches

Millefeuille praliné

£5.00

Caramelized puff pastry, praline cream, almond pralines and crispy hazelnuts

Pâte feuilletée caramélisée, crème pralinée, praliné d'amandes et noisettes croustillantes

Ispahan

£5.70

Smooth rose flavoured macaroon biscuit, rose petal cream, fresh raspberries and lychees
Biscuit macaron moelleux à la rose, crème aux pétales de rose,
framboises fraîches et litchis

Mont-Blanc

£5.00

Dry meringue, rhum, chestnut cream vermicelli and Chantilly cream,
Meringue sèche, rhum, vermicelles de crème de marrons et crème chantilly

Plaisir Sucré

£5.00

Almond meringue sandwich cake with crushed Piedmont hazelnuts, crusty praline,
thin milk chocolate leaves, Chantilly cream and milk chocolate filling
Dacquoise aux noisettes du Piémont concassées, praliné croustillant,
fines feuilles de chocolat au lait, ganache et chantilly chocolat au lait

Divin

£4.80

Biscuit aux amandes et brisures de nougat, crème au nougat, compote de framboises,
framboises fraîches
Nougat and almonds biscuit, nougat cream, raspberries compote and fresh raspberries.

Les Tartes Ladurée

Tarte Passion Framboise

£5.40

Sweet pastry, smooth passion fruit cream, fresh raspberries
Pâte sucrée, crème onctueuse maracuja (fruits de la
passion), framboises fraîches

Tarte Citron

£3.60

Sweet pastry, smooth lemon cream, lemon jelly
Pâte sucrée, crème onctueuse au citron, gelée de citron

Tarte fraise au Mascarpone

£4.60

Shortcrust pastry, Mascarpone cream and fresh strawberries
Pate sucrée, crème de Mascarpone, fraises

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Les Pâtisseries Traditionnelles Ladurée

Eclair Chocolat Ladurée

£4.00

*Cream puff pastry covered with thin sweet shortcut pastry,
garnished with chocolate cream and traditional chocolate icing*

Pâte à choux recouverte d'un glaçage au chocolat, garnie d'une crème au chocolat puis saupoudrée de cacao en poudre

Les Macarons Ladurée

*Small round cake, both smooth and crispy, it is Ladurée's emblem
Petit gâteau rond à la fois moelleux et croustillant, le macaron est le produit emblématique de la maison Ladurée.*

Individual Macarons

£3.50

Coffee, chocolate, vanilla, pistachio, lemon

Café, chocolat, vanille, pistache, citron

Mini macarons

£1.65

*Rose, liquorice, coffee, chocolate, vanilla, pistachio, lemon, red berries
caramel with superfine salt, raspberry, orange blossom, blackcurrant & violet,
bergamot, coconut, mint*

*Rose, réglisse, café, chocolat, vanille, pistache, citron, fruits rouges, caramel à la
fleur de sel, framboise, fleur d'oranger, cassis violette, bergamote,
noix de coco, menthe*

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Les Viennoiseries Ladurée

<i>Croissant à l'ancienne</i>	£2.30
<i>Mini croissant à l'ancienne</i>	£1.20
<i>Croissant fourré spécialité Ladurée (aux amandes et noix)</i> <i>with almonds and walnuts</i>	£2.40
<i>Mini croissant fourré spécialité Ladurée</i>	£1.20
<i>Pain au chocolat</i>	£2.30
<i>Mini pain au chocolat</i>	£1.20
<i>Brioche au sucre</i>	£1.90
<i>Mini Brioche au sucre</i>	£1.20
<i>Palmier</i>	£2.00
<i>Slice of lemon cake</i>	£3.80
<i>Slice of cristallized fruit cake</i>	£3.80

Assortment of 3 mini viennoiseries £3.00
(Mini croissant - Mini croissant fourré - Mini pain au chocolat -
- Mini Brioche au sucre)

Assortment of 3 pieces of traditional bread roll £3.00

Les accompagnements : Butter, chantilly cream, jam £1.00

Fresh Fruit salad £6.80

Pineapple, mango, orange, guava, passion fruit, kiwi,
raspberry, strawberry, mint

Ananas, manque, orange, goyave, fruit de la passion, kiwi, framboise, fraise, menthe

Les Coupes Glacées Ladurée

Glace et sorbet trois boules £6.40

Ice cream : *Madagascar vanilla, coffee, Sicilian pistachio, chestnut, caramel with superfine salt,*
rose petal, bergamote, honey **Sorbet :** *chocolate, raspberry, fig, strawberry*

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Glace : vanille Madagascar, café, pistache Sicile, marron, caramel fleur de sel, pétales de rose, bergamote, miel - **Sorbet** : chocolat, framboise, figue, fraise

Coupe Ispahan

£7.00

Raspberry sorbet, rose petal ice cream, fresh raspberry, lychees, raspberry coulis, Chantilly cream
Sorbet framboise, glace aux pétales de roses, framboises fraîches, litchis, coulis de framboises, crème chantilly

Coupe Fraise-Bergamote

£7.00

Strawberry sorbet, bergamote ice cream, half strawberries, strawberry sauce, Chantilly cream
Glace fraise, glace vanille, demi fraises, coulis fraise, crème chantilly, bonbon coquelicot

Café Liégeois

£6.50

Coffee ice cream, espresso, Chantilly cream and almonds
Glace café, café fort, crème chantilly, amandes

Chocolat Liégeois

£6.50

Chocolate sorbet, iced chocolate, Chantilly cream, caramelized almond flakes
Glace chocolat, chocolat froid, crème chantilly, amandes effilées caramélisées

Coupe Ladurée

£7.00

Chestnut ice cream, chestnut pieces, Chantilly cream
Glace marron, brisures de marrons, crème chantilly

Coupe Malesherbes

£7.00

Chocolate sorbet, caramel ice cream, caramelized hazelnuts, Chantilly cream
Glace chocolat, glace caramel, noisettes caramélisées, crème chantilly

Coupe Plaisirs

£7.00

Raspberry sorbet, vanilla ice cream, fresh raspberries, Chantilly cream
Sorbet framboise, glace vanille, framboises fraîches, coulis framboise, crème chantilly

Meringue glacée

£6.50

Vanilla ice cream, meringue shells (Glace vanille, coques de meringue)

Coupe Miel Figue

£7.00

Honey ice cream, fig sorbet, honey, Chantilly cream
Glace miel, glace figue, miel, crème chantilly

Les mini macarons glacés

£7.00

4 assorted flavours, served with a choice of one ice cream or sorbet (vanilla, coffee, chocolate, pistachio, rose, raspberry, chestnut, strawberry, caramel, bergamot, honey, figue)
4 parfums assortis, servis avec une boule de glace ou sorbet au choix

Les Thés Ladurée

Ladurée teas

Thé Oolong à la violette

£2.85

China tea scented with violet

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<i>Thé Oolong à la fleur d'oranger</i> China tea scented with orange blossom	£2.85
<i>Thé Grand Foochow pointes blanches</i> A blend of china tea lightly smoked	£2.85
<i>Thé fumé Lapsang Souchong</i> Smoked China tea	£2.85
<i>Thé Mélange Spécial L'adurée</i> Laduree blend tea scented with orange, rose, vanilla and cinammon.	£2.85
<i>Thé aux amandes</i> Black China tea and Ceylon scented with almonds.	£2.85
<i>Thé au caramel</i> Black China tea and Ceylon scented with caramel and flowers.	£2.85
<i>Thé à la rose</i> Black China tea and Ceylon scented with rose	£2.85
<i>Thé au jasmin Yin Hao</i> Green tea from the Yin Hao in China well known for its Jasmin flowers	£3.85
<i>Thé Ceylan</i> Pure Ceylon tea	£2.85
<i>Thé Earl Grey Fleurs</i> Blend of non smoked China tea with bergamot flower.	£2.85
<i>Thé à la vanille</i> Darjeeling and Assam tea scented with vanilla.	£2.85
<i>Thé Darjeeling Mamring</i> Mixed Darjeeling teas from the Himalaya with flavours of almond and peach.	£2.85
<i>Thé Jardin Bleu Royal</i> Unsmoked China and Indian teas with wild strawberries, rhubarb with corflower and Helianthe flower.	£2.85
<i>Thé Royal aux fruits</i> Blend of China and Ceylon tea with cornflower and scented with black wild fruits, red berries and flowers.	£2.85

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Les Infusions Ladurée

Herbal tea

*Une attention toute particulière est apportée aux infusions choisies et préparées par nos soins : Verveine, Camomille matricaire, Tilleul, Fleur d'Oranger
Verveine, Camomile, lime blossom, orange blossom*

£3.25

Les Boissons Chaudes

Hot beverages

Café espresso

£1.95

Double espresso

£2.85

Small café macchiato

£2.70

Regular café macchiato

£2.85

Café Ladurée

£2.10

Café Ladurée Crème

£2.85

Cappuccino

£2.85

Café latte

£2.85

Chocolat chaud Ladurée

£3.25

Café Viennois

£3.10

Ladurée coffee served with Chantilly cream on the side

Chocolat Viennois

£3.85

Ladurée hot chocolate served with Chantilly cream on the side

Nos cocktails sans alcool

Our non alcoholic cocktails

Laduree Vitamins Cocktail

£9.00

This is a blend of fresh squeezed fruits: pineapple, mango, orange, guava, passion fruit, kiwi, melon, raspberry, strawberry, mint.

Ananas, mangue, orange, goyave, fruit de la passion, kiwi, melon framboise, fraise, menthe

Berry tropical

£8.00

This fresh cocktail is made with orange juice, apple juice, lemon juice, cranberry juice, fresh raspberry and strawberry puree.

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*Cocktail à base de jus d'orange, jus de pomme, jus de citron, jus d'airelle,
purée de fraises et framboises fraîches*

Apple Mojito

£8.00

This cocktail is made with apple juice, fresh mint leaves and lime.

Cocktail à base de jus de pomme, citron vert et menthe fraîche

Tutti frutti verveine

£8.00

*This cocktail is made with verveine infusion, orange juice, lemon juice
and pineapple juice*

Cocktail à base d'infusion verveine, jus d'orange, jus de citron et jus d'annanas.

Les Jus de Fruits (Milliat)

330 ml

Fruit juices (Milliat)

Pear

£5.00

Peach

£5.00

Red grape

£5.00

Pineapple

£5.00

Strawberry

£5.00

Mango

£5.00

Raspberry

£5.00

Tomato

£5.00

Passion fruit

£5.00

Les Boissons Froides

Cold Beverages

Cold chocolate

£3.30

Iced tea Laduree or Iced mint tea

£2.85

Iced tea Jasmin

£3.85

Iced coffee

£2.85

Milk Shake

£5.80

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*Madagascar vanilla, coffee, chocolate, caramel, raspberry, strawberry,
rose, pistachio, chestnut, bergamot, honey, fig
Vanille de Madagascar, café, chocolat, caramel, framboise, fraise, rose, pistache,
marron, bergamote, miel, figue*

<i>Evian 750ml</i>	<i>£3.30</i>
<i>Evian 1/2 litre</i>	<i>£2.50</i>
<i>Badoit 750ml</i>	<i>£3.30</i>
<i>Coca Cola and Diet Coca Cola 330ml</i>	<i>£3.00</i>
<i>Bitter Lemon 250ml</i>	<i>£2.40</i>
<i>Canada Dry 250ml</i>	<i>£2.50</i>
<i>Sprite 330ml</i>	<i>£3.00</i>
<i>Tonic and Slimline Tonic 250ml</i>	<i>£2.50</i>
<i>Soda Water 250ml</i>	<i>£2.50</i>
<i>Cranberry juice</i>	<i>£2.75</i>
<i>Fresh Grapefruit, Orange or Apple juices</i>	<i>£2.85</i>

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Our commercial team is at your disposal for any enquiries regarding your special events (wedding, birthday, celebrations and ceremonies)

Please do not hesitate to contact us.

Laduree UK

Phone 0208 9631193 Fax 0208 9655440

salesuk@laduree.com

Also try our retail counter where you can find a wide range of Laduree products including our macaroons, cakes, teas and our special hampers.

Ask for our retail leaflet or visit our website at:

www.laduree.com

www.harrods.com

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